



**Skill India**  
कौशल भारत - कुशल भारत



# Sample Test Project

**District / Zonal Skill Competitions**  
**Skill- Restaurant Service**

*Category: Social & Personal Services*

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## Section - A

### *A. Preface*

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#### **Skill Explained:**

The restaurant service practitioner provides high quality food and drink service to guests. It demands extensive knowledge of food and beverage. The practitioner has a continuing responsibility to work professionally and interact pleasingly with the guest to provide satisfaction.

The waiter is most important person in dealing with guest and creating a right atmosphere in restaurant, hence necessary to have a complete command of serving rules and to know the preparation of special dishes and drinks at the guest's table or in the bar. Basic requirements are skill and resourcefulness, good manners, good interaction with guests and practical ability.

A wide range of specialist tools and materials will be used for the service of specialist dishes, drinks, and wines. The practitioner will be familiar with their use in addition to the more usual pieces of equipment that are found in most dining situations.

Irrespective of the working environment, excellent communication, and customer care skills are universal attributes of the outstanding practitioner.

#### **Eligibility Criteria (for IndiaSkills 2018 and WorldSkills 2019):**

Competitors born on or after 01 Jan 1997 are only eligible to attend the Competition.

#### **Total Duration: 5 Hrs**

## Section - B

### B. Test Project

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#### Task - Fine Dining with table task

##### Module Instructions:

- Competitors are required to present them self in professional manner.
- Competitors are required to box buffet table with table cloths.
- Competitor is required to lay table for 4 personals with four course menu.
- Competitor is required to do 10 different napkin folds of their choice.
- Competitor is also required to assemble vegetable salad with appropriate dressing in front of judges.
- Competitor is not required to perform food service of four course menu.

##### Suggestive Time Frame

08: 40	Welcome
08:45	Competitor briefing
09:00	Module briefing
09.15	Box table with two table cloths
09:30	Judges evaluation
09:45	Napkin folding (10 folds – competitor’s own choice)
10.00	Judges evaluation
10:15	Mise en place for assembling of vegetable salad
10:30	Assembling of vegetable salad for 2 persons
10:40	Judges evaluation
10:50	Clean up
11:00	Mise en place & laying a table for fine dining service. Table of four guests. Napkin fold competitor’s choice <b>Competitor will not perform any food service.</b>
12.00	Judge’s marking
12:30	Final mise en place
	Menu for service of fine dining lunch Starter – assembling vegetable salad gueridon service with white wine ***** Soup in a tureen gueridon service ***** Main course service – carving of lamb rack, vegetables, potatoes all gueridon Service and silver-service of the sauce along with service of decanted red wine ***** Dessert service – flambé of crepes suzettes for 4 persons ***** Coffee (silver-service)

## Section – C

### C. Marking Scheme

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The Assessment is done by awarding points by adopting two methods, Measurement and Judgments

1. Measurement - One which is measurable
2. Judgments - Based on Industry expectations

Judgemental uses scale of 0-3. To apply the scale with rigor and consistency, judgemental must be conducted using benchmark (criteria ) for detailed guidance for each aspect

- 0-performance below industry standard
- 1-performance meets industry standard
- 2-performance meets and , in specific respects exceeds industry standard
- 3-performance wholly exceeds industry standard and is judged as excellent

Aspects are criteria's which are judged for assessment

If maximum marks for Judgment criteria is 1 and if all 3 Experts (Juries) give 3 points to a candidate, the candidate will get 1 mark for that aspect. If 2 Experts give 3 and 1 Expert gives 2 points, then candidate will get  $(3 + 3 + 2) / 9 * 1 = 0.89$  marks for that aspect out of 1 mark.

**Two sets of identical mark sheets for two dishes to be given to jury**

#### ASSESSMENT AND MARKING USING MEASUREMENT

Yes = full points, No = no points --- For each aspect

Aspect Type M = Measurement J = Judgemental	Aspect - Description	Judge Score	Extra Aspect Description (Measurement or Judgemental) OR Judgement Score Description (Judge only)	Max Marks Allotted
M	MEP - Correct table setting – as per module description			2
M	MEP - Crockery polished & correct placement (including cruets)			2
M	MEP - Correct cutlery polished & placed			2
M	MEP - Correct glassware polished & placed			2
M	MEP - Symmetry of all crockery and glassware			2
M	MEP - Correct equipment on service table for			2

	service including Gueridon			
J	MEP - Overall presentation			2
		0	cloth not consistent, napkins not appropriate, table not presentable for service at all	10
		1	cloth has inconsistencies, napkins not appropriate, expectation of 3-star setup	
		2	cloth set almost consistent, napkins appropriate, expectation of 4-star setup	
		3	cloth consistent, table looks impressive, napkins appropriate to task, expectation of 5-star setup	
M	Uniform - uniform clean, ironed & well fitted, conforms to industry standard - THROUGHOUT THE DAY		Suitable and appropriate for the dining area. (National uniforms accepted in fine dining)	2
M	Uniform - shoes polished and conform to industry standard		Up to 3 .5 cm, no open toes (safety issue)	2
M	Uniform - high standard of personal hygiene, no excessive perfume or aftershave - THROUGHOUT THE DAY		stud earrings accepted, hair above collar line, clean shaven, beard neatly trimmed, no piercing or visible markings.	2
J	UNIFORM - good posture/stance during the competition			7
J	Salad Service			10
		0	No presentation to guests, inconsistent service, slow service, not an acceptable standard	
		1	Presented to guests, adequate consistent service, timing adequate, service complete	
		2	Good guest interaction, consistent service, accompaniments offered, good timing.	
		3	Excellent guest interaction and explanation, high level of service, accompaniments offered, creativity in final presentation.	

J	Main course procedure			10
		0	poor service technique, not consistent, served from wrong side, cleared from wrong side	
		1	average service, almost consistent in service and clearing but not always	
		2	good service, consistently served from right (may be some inconsistency), cleared consistently	
		3	excellent service, consistently served from right, all plates placed consistently, cleared consistently	
J	Tableside Dessert			10
		0	No interaction with guest, poor skill technique, clear lack of flare, final presentation inadequate.	
		1	Limited interaction with guests, technique adequate, some flare with final presentation acceptable.	
		2	Good explanation, good technique, some flare and creativity, good final presentation	
		3	Excellent guest interaction and explanation, excellent technique high level of flare and creativity with very good final presentation	
J	Coffee Service (silver)			7
		0	Incorrect service, poor placement of covers, inconsistent service not acceptable service	
		1	Consistent service, all accompaniments served, adequate timing	
		2	Good interaction with guests, good level of silver service, all accompaniments offered, top up offered.	
		3	Excellent interaction with guests, very high level of silver service, good timing, all accompaniments served, top up offered,	
J	Fine Dining Service Procedures			18

		0	Competitor shows little flare or consistency throughout service poor service and clearing techniques, lack of organisational skills.	
		1	Competitor consistent throughout with adequate service across all aspects of service and organisational skills	
		2	Competitor shows a good level of consistent service and clearing procedures throughout with some flare and creativity in service	
		3	Excellent service and clearance procedures throughout service, high level of customer interaction, good organisational skills and a high level of flare and creativity	
M	Napkin Folding - All consistent looking			2
M	Napkin Folding - No excessive creases			2
M	Napkin Folding - Timing – task completed within time			2
M	Napkin Folding - Hygiene			2
M	Boxing a table - Correct side up			2
M	Boxing a table - Not touching the floor		Between 1 cm to 3 cm from floor level	2
M	Boxing a table - All four corners boxed			2
M	Boxing a table - No excessive creases			2
M	Boxing a table - Final presentation			2
	<b>Total</b>			<b>100</b>



## Section - D

### D. Infrastructure List

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S. No	Items
<b>Furniture</b>	
1	4-seater Square or Round Tables
2	Dining Chairs
3	Side station
<b>Crockery</b>	
1	Dinner plate 11'
2	Dessert plate 9'
3	B&B plate
4	Tea cup
5	Tea saucer
6	Soup bowl
7	Soup Bowl Underliner
8	Service bowl 2 portion
9	Service platter 2 portion
<b>Cutlery</b>	
1	Tea spoon
2	Dessert spoon
3	Dessert fork
4	Soup spoon
5	Dinner knife
6	Dinner Fork
7	B&B Knife
8	Table service spoon
9	Table service fork
<b>Hollow ware</b>	
1	Tea strainer
2	Tea Pot
3	Milk pot
4	Water jug
5	Salt and pepper set
6	Straw holder
7	Sugar sachet holder
8	Napkin holder
9	Finger bowl large with under liner
10	Entrée dish round with lid (1 portion)

11	Entrée dish round with lid (2 portion)
12	Round Service tray
<b>Glassware</b>	
1	Tom Collins
2	Hi ball
3	Water Goblet
4	Wine Glass
<b>Linen</b>	
1	Table Cloth
2	Table Napkin
<b>Miscellaneous</b>	
1	Water Jug
2	Salt and Pepper Set
3	Tooth Pick Holder
4	Straw Holder
5	Sugar Sachet Holder
6	Napkin Holder
7	Finger Bowl Large with Under Liner
8	Entree Dish Round with Lid (1 Portion)
9	Entree Dish Round with Lid (2 Portion)
10	Oval Platter
11	Round Service Tray
12	Rectangular Service Tray
13	Ash Tray
14	Gueridon set up
15	Wine Glass
16	Different Glass Bottles

## Section – E

### E. Instructions for candidates

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#### **General Rules**

- The test project for restaurant service will be carried out in modular format over a day period, with competitors putting in 5 hours of effort.
- Competitors are not permitted to do any preparations in advance.
- No video/recording is permitted during the conduct of competition, except by accredited agencies nominated by states
- Not permitted to bring own plates, bowls, etc. For the purpose of presentation & serving.
- All participants have to be in uniforms. No company name/logo should be visible to the judges during the competition. Violation of this guideline will lead to disqualification

## **Section – F**

### **F. Health, Safety, and Environment**

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1. All accredited participants, and supporting volunteers will abide by rules and regulations with regards to Health, Safety, and Environment of the Competition venue.
2. All participants, technicians and supporting staff will wear the required protective Personnel clothing.
3. All participants will assume liability for all risks of injury and damage to property, loss of property, which might be associated with or result from participation in the event. The organizers will not be liable for any damage, however in case of Injury the competitor will immediately inform the immediate organizer for medical attention.